

Early Bird Menu

Monday to Saturday 5pm to 6.45pm

Available All Day Sunday
1pm to 7.30

Starter ~ Mains	Just €18
Mains ~ Dessert	Just €18
Starter ~ Mains ~ Dessert	Just €23
* Supplement Charge	

Starters

Soup of the day

Served with Homemade Brown Bread

Fresh & Smoked Salmon Fish Cake

Cucumber Ribbons & Shallot topped with a Minty Riata

Caesar Salad Classic Caesar Dressing, Crisp Bacon topped with Garlic Croustini & Shaved Parmesan

Bruschetta (v) Diced Vine Tomatoes, Olives, Onion & Basil with a hint of Garlic topped with Parmesan Cheese & Aged Balsamic

Crisp Deep Fried Brie (v)

With Pumpkin Seed & Cranberry Dressed Salad

Main Courses

Avenues Smoked Fish & Chips Wright's Natural Smoked Haddock in Crispy Beer Batter with Chunky Chips, Tartar Sauce & Mushy Peas

Bangers & Mash Jane Russell's Handmade Pork Sausages with Creamy Mash, Red Onion Marmalade & Red Wine Jus

Braised Lamb Shank Melt in your mouth Lamb Braised for 6 hours with Herb Potatoes, Root Vegetables & Red wine Jus

Pan Roasted Fillet of Salmon on Creamed Smoked Bacon & Cabbage with Sautee Baby Potatoes (GF)

Penne Arrabiata with Cherry Tomato's & Char Grilled Chicken Spicy Tomato based Sauce with Garlic & Chilli

Wild Mushroom Risotto (v) Arborio Rice (Cooked until it is tender but firm to the bite), White Wine & Parmesan Cheese Combine into a Creamy Risotto topped with Parmesan Shavings & Fresh Asparagus (GF)

*Smoked Chicken & Garden Pea Risotto (supplement €3)

Avenue Burgers

All our Burgers are 100% Irish Beef & GF. Cooked Medium Well. With our own Special Seasoning. All Burgers are Garnished with Lettuce, Tomato & Onion, Served with Fries

Lettuce, Tomato, Onion & Gherkins

Smoked Bacon & Melted Cheddar Cheese

Avenue Coleslaw

Mozzarella & Pesto

If you require a Different Topping please ask your server

Desserts

Warm Sticky Toffee Pudding

Luscious, Warm Sticky Steamed Pud with Rich Butter Scotch Sauce & Vanilla Ice Cream

Profiteroles with Fresh Cream

Little Choux Buns filled with Cream & Covered with Chocolate Sauce

Avenue Meringue Mess

Simply Consists of Raspberry & Strawberry Coulis, Whipped Cream & pieces of Meringue

Apple & Raisin Crumble

Just Served with Custard...Perfect!

Wine of the Month

Australian (South Eastern)

Branch Creek

White 2010

Red 2010

Chardonnay
& Semillon

Shiraz
& Merlot

Bottle 750ml €18 Carafe 500ml €13 Glass 185ml €5

Beer of the month

Sol 330cl € 3.80



Tea & Coffee not included in offer

Early Bird Priced per person

Individual Courses will be charged at A La Carte Price

Food Order must be taken before 6.45pm

(v) Vegetarian. We can adapt some of our dishes on request.

Most of our food are Coeliac friendly, but please check first

10% Service Charge will be added to Parties of Eight or More

Suppliers

Robinsons Butcher, Green Acre Duck farm, Dowling's Fruit & Veg, Wrights Fish, Jane Russell Sausages, Traditional Cheese Company.